

MOUNT LANGI GHIRAN

MOUNT LANGI GHIRAN Langi Shiraz is selectively hand harvested from the iconic “Langi Old Block”, planted in 1963 to what we refer to as “Old Swiss Clone”. Fifteen parcels of fruit were separately harvested across this single block over a period of two weeks to capture and highlight the nuances and distinct attributes of the site. Due to its very cool climate, Old Block is typically one of the last shiraz vineyards to be harvested in Australia; a long, slow ripening contributes to the development of a stunning range of fruit flavours, perfumes, peppers and spices; Old Block delivers highly complex, graceful shiraz with distinction and detail.

TASTING NOTE

Colour: Glowing core of red and blue fruit.

Nose: The 2015 Langi Shiraz delivers an intense bouquet of red, blue and purple fruits entwined with complex spices and deeply evocative perfume scents.

Palate: Violets, fragrant herbs and black pepper elevate the fruit, and a gentle peatiness brings a savoury freshness to the palate. The structure is ephemeral, fine and intricate; acid and tannin combine seamlessly to set a framework that combines mouth-watering minerality with a silky, sandy tannin.

Cellaring: The 2015 Langi Shiraz is a complex and multi-layered wine that is both intense and elegant, with long-term cellaring potential that is the hallmark of Langi Shiraz. Drink now until 2050.

Mount Langi Ghiran - 2015 Langi Shiraz



“Violets, fragrant herbs & black pepper elevate the fruit...”

VINTAGE

2015 provided near perfect conditions for grape growing. After some January rain and unseasonably mild temperatures throughout January and February, the cooler temperatures continued throughout March and April contributing to long, slow and steady ripening. Despite the unusually cool summer, sugar accumulation commenced relatively early and continued steadily until the end of April delivering fruit with wonderful natural acidity, fine and complex structure and stunning aromatic range.

WINEMAKING NOTE

Fermentation method: Various fermentation treatments including de-stemmed, whole bunch and gently crushed parcels- all fermented in small open fermenters. Hand plunged, foot-stomped and basket pressed.

Barrel Origin: 100% French Oak

Barrel Age: 17% new, balance ranging from 2-5 years old.

VINEYARD DETAILS:

Region: Grampians

Vineyard: Langi “Old Block” vineyard

Vine age: 54 Years

Harvest date/method: Hand harvested 4th – 20th April